



BAKED BROWN BREAD

- 1 Cup Sifted All Purpose Flour
- 2 Tablespoons Sugar
- 3/4 Teaspoon Salt
- 1 Teaspoon Baking Soda
- 2 Cups Graham Flour
- 1 Cup Buttermilk
- 1 Cup Dark Molasses
- 1 Cup Broken Nuts or Raisins If Desired

DIRECTIONS

- 1. Preheat oven to 350 degrees.
- 2. Sift together flour, sugar, salt, and baking soda.
- 3. Stir in graham flour, buttermilk, and molasses.
- 4. Add nuts or raisins if using.
- 5. Pour into a greased loaf pan and bake for 1 hour.